

## *La nit de les garnatxes:* **LIMESTONE**

### Tasting note

*Intense cherry color; This is a really complex wine, subtle aromas, floral. In the mouth is large, complex and very persistent.*

### Pairing

Accepts all types of pairings, recommended for even mild dishes as proposed by Michelin star Restaurant "Can Bosch"

Cream peas with Perol sausage.  
Best served between 15 and 17°C.

### Grape varieties

100% Garnacha



### Winemaking

Fermented in controlled temperatures (24-28°C)

maceration: 28 days;

alcoholic and malolactic fermentation carried out in French oak barrels (500L).

Soft filtering.

### Aging

4 months in new French oak barrels (228l)

light and medium roast

### Vineyards

Ground limestone; Fragmented rock that creates paths for the roots in search of water. In rain, water circulates with ease, but there is no water retention in lack of rain. So the roots are deep, searching for compact ground.

The soil is less acidic.

### Vintage

Manual

Mid September

750 to 1000gr per vine

25-35hl / ha

### Producción total

4.000 bottles (0.75L)

### Awards and ratings

#### La Guía de vins de Catalunya 2017:

- La Nit de les Garnatxes Calissa 2015: 9,14p.

#### The wine advocate 2016:

- **La Nit dels Garnatxes Calissa 2015: 88 Points.** The wine is intensely fruity and young, with a bit of a raw nose reminiscent of young must. It's fresh and straightforward, with fine tannins and good freshness.

"It seems like some deep changes have happened at the cooperative of Capçanes with a new technical team and a new direction towards finer, more complex and delicate wines with judicious use of oak, fruit-driven and fresher."